

CHAMPAGNE  
**BRUNO PAILLARD**  
REIMS - FRANCE

PREMIÈRE CUVÉE EXTRA-BRUT

The Première Cuvée is a very personal interpretation of the whole region, through the selection of 35 of the 320 crus of Champagne. It is the flagship of the Bruno Paillard style. A top quality wine, the Première Cuvée has to survive any harvest whether rich or poor.



THE BLEND

Multi Vintage or MV: hand selected from the finest 35 crus of Champagne and blended with a uniquely high proportion of reserve wine (35%) made from solera-style system or 'perpetual reserve' dating back to 1985! Grapes varieties: pinot noir (45%), chardonnay (33%), pinot meunier (22%) of which 20% underwent the first fermentation in aged oak barrels.

WINEMAKING AND AGEING

Exclusively made from the first pressings, Bruno Paillard Première Cuvée is kept three years on lees before being aged another six months post disgorgement. The very low, Extra-Brut dosage is kept below 6 g/l to preserve the purity of the wine. This deliberately long ageing is thus key to enable the wine to fully express its richness without any austerity.

TASTING NOTES

**Appearance:** The golden straw colour reveals a high presence of chardonnay and the exclusive use of the first pressings. The fine bubbles are due to a strict selection of the best grapes, perfectly controlled temperature in the cellar and very long ageing.

**Nose:** The primary aromas reveal the citrus fruits of chardonnay: lime and grapefruit. Then the red fruits aromas of pinot noir appear: redcurrant, raspberry, morello cherries. When left to open up in the glass, the wine shows hints of dried fruits, sometimes exotic, from pinot meunier.

**Palate:** Lively and vivacious, thanks to a low dosage, the aromas on the nose are echoed in the mouth. Primary flavours of citrus, almonds, and toasted bread, very soon joined by redcurrant jelly but also dark fruits like cherry, fig and blackberry.

Whilst the wine opens up in the glass, and gets warmer, it expresses light plum and pear flavours. The palate is full, quite long with a very clean finish. The Première Cuvée Champagne is an excellent aperitif. It matches divinely with cheese (Brie de Meaux, Camembert, aged salers), poultry and shellfish.

